Monday Pizza Night Menu

PREGO
ITALIAN BAR & KITCHEN

Aperitivo

Bloody Mary 10 **Negroni Sbagliato 10** **Negroni 10**

Nibbles

Gordal olives 4.5 **(V/VG)**

Salted Valencian almonds 4.5 **(V/VG)**

Marinated anchovies **5**

Calamari fritti with aioli and lemon **10.5**

Pumpkin, charred corn and mozzarella arancini with aioli and parmesan **(add an extra arancini for 5) 10.5 (V)**

Somerset burrata with heritage tomatoes, aged balsamic and pine nuts **12 (V)**

Friggitelli peppers with Maldon salt **8 (V)**

Margherita plus a drink £11*

(*½ Peroni, 125ml glass of house red, white or rose or any soft drink)

Children's Menu – margherita or pepperoni plus a scoop of gelato £10

Extra toppings -

Artichokes **2** Portobello mushrooms **2** Caramelised peppers **2** Tropea onions **2** Olives **2** Fresh chilli **2**

Napoli salami **2.5** Ventricina salami **2.5** Pepperoni **2.5** Anchovy **2.5** 'Nduja **2.5** Fior di latte **2.5** Gorgonzola picante **2.5**

Honey **1**

Aioli dip **1.5**

Sides

House fries with garlic butter and parmesan 6.5

Heritage tomato salad 7 **Radicchio and peach salad 7**

Please inform your server of any dietary requirements.
Discretionary 10% service charge will be added to all bills

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Dolci

Classic Italian Tiramisu 8

Almond and frangipane tart with mascarpone, honey roasted fig and Roasted flaked almonds **8.5**

Dark chocolate mousse with honeycomb and raspberries **8.5**

Homemade gelato:

Please see the chalkboard or ask your waiter for details
£3.50 per scoop

Dessert wines

NEW! Moscato di Asti, G.D Vajra, Piemonte, 2024, 5.5%
375ml 22.00

G.D. Vajra Moscato d'Asti is a sweet and refreshing sparkling wine produced in the Piedmont region of Italy. Delicate aromas of peach, apricot, honey and white flowers. On the palate, slightly off-dry with lively acidity and a fine mousse. Its low alcohol content of only 5.5% makes it an ideal choice for summer aperitif drinking or to pair with desserts, fruits or sorbets. We've tried it – it's absolutely delicious!

Vin santo, del Chianti Rufina, Prunatelli, 2004, 16%, 75ml 10.95

Intense flavours of dried fruits, vanilla and orange peel. Sweet and full-bodied with great balance and a long finish.

'Tesauro' recioto della valpolicella, cantina valpantena, Veneto, 13% (ve/v)
75ml 8.50

70% corvina, 30% rondinella. It is made from partially dried grapes, which are carefully harvested and crushed to produce a rich and full-bodied wine. This wine is known for its deep, ruby-red color and luscious flavors of cherry, blackberry, and raisin, which are complemented by subtle notes of vanilla and spice. Cantina Valpantena Tesauro Recioto della Valpolicella is the perfect dessert wine.

Krohn, Late Bottled Vintage Port, 2016, 20% 75ml 6.00

Upfront aromas of black plums, spice and dried herbs. Firm and evident tannins and a rich, long finish.